



# MONROSE

Alpi Retiche I.G.T. Rosato 2018

**GRAPE VARIETIES:** Nebbiolo 100%

**GROWING LOCATION:** in the vineyards of the Alpi Retiche I.G.T. area in the province of Sondrio

**VINEYARD POSITION AND ALTITUDE:** southern exposure, between 350-650 meters above the sea level

**SOIL:** sand (70%), silt (30%), no limestone, high content of granite rock, rarely clayey

**VINE-TRAINING SYSTEM:** guyot

**PLANTINGS DENSITY:** 3.300 plants/ha

**GRAPE HARVEST:** From October 1

**ALCOHOL CONTENT:** 13,5% A.b.V

**TOTAL ACIDITY:** 6.40 g/l

**SERVING TEMPERATURE:** 8 °C

**PROFIT PER HL/HA:** 59 hl

**BOTTLES:** 12.500

**AVAILABLE SIZES:** 0,5 - 0,75 - 1,5 lt

## TECHNICAL PROFILE:

**Vinification:** Not perfectly intact grapes are eliminated. After a gentle de-stemming the grapes, lightly pressed, are stored in stainless steel containers, where a cool maceration takes place in only 12 hours. In a second time, part of the the wort is left fermenting in white (the "saignée" method) at a temperature of 18°C. The process is completed with 6-months refinement of the wine in stainless steel and in bottle before the release

## TASTING NOTES:

Bright pink color. The nose is expressed with fresh red fruit with intense mineral nuances. In the mouth is balanced, fruity with a pleasantly refreshing aftertaste in which we can feel fresh raspberries and roses.

## WINE-PAIRING:

Dishes made of meat or fish, raw or cooked and finger food for aperitivo.